DEXTER®

THE EDGE SINCE 1818

PROFESSIONAL CUTLERY CATALOG

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Care of Knives...

Select the right knife for the intended job. Keep all knives in a rack or block to prevent direct contact with each other or other hard objects. Don't toss them in a drawer or use to open cans, remove jar and bottle caps or cut string, cones, metal, or paper. Always use a cutting board or proper cutting surface when chopping, slicing, or mincing... never cut on metal, glass, or porcelain. Knives of carbon steel should be washed and dried immediately after use to prevent rusting. Never permit knives to soak in water. For efficient performance, keep knives sharp; a dull knife can be dangerous.

Kitchen knives demand constant inspection for efficient performance. A fine cutting edge made from the best steel and the finest manufacturing know-how will turn its edge if used on a hard surface. Ordinary slicing of meat will dull a good edge. However, this doesn't mean that the knife requires resharpening. A few light strokes on a butcher's steel will reset the edge and restore the knife's keenness. Eventually this keen edge wears off and the use of a steel will not restore it. The knife must be reground.

Careful grinding with a quality hand or motor-driven grinding wheel may be employed. It is of extreme importance, when grinding, not to overheat the blade, as excessive heat will draw the temper, and the blade will no longer hold its edge. A wet grindstone is the best possible protection against overheating. A good lubricated stone can be used when steeling fails to bring the edge back. With proper instructions, a person can become quite skilled at sharpening knives.

Prefixes

The following prefixes are used throughout this catalog:

DD *- diamond sharpener*
IC *- i-Cut™*
L *- long*
S *- stain-free, high-carbon steel or stainless steel*
SG *- SofGrip™ handle*
V *- V-lo®*

The following abbreviations are used with product numbers throughout this catalog:

CP *- clam packaging for merchandising display*
D or GE *- duo-edge slicer*
F *- flexible*
G *- formed handle*
HB *- ham boner, or flexible boner*
HG *- hollow ground blade*
N *- narrow*
PCP *- perfect cutlery package for display*
R *- rosewood*
RC *- round corners*
SC *- scalloped or serrated edge*
SQ *- square corners*
W *- wide blade*

® and TM designate trademarks of Dexter-Russell,® Inc. Handle shapes and textures are protected property of Dexter-Russell,® Inc.

Brand Descriptions

Connoisseur®
Designed for executive chefs and "front-of-the-house" use in the finest restaurants, hotels, and other institutions. Combines premium materials with Dexter's expert craftsmanship. Sanitary engineered rosewood handle, impregnated with polymers and resins, provides warmth, durability, balance, and stain resistance. Stain-free, high-carbon steel blade is individually ground to the ultimate edge. Made in USA.
NSF Certified.

i-Cut™
For professionals who prefer a clean, modern look. Features a durable, contoured POM handle with a contemporary design that provides both comfort and control. Stain-free, high-carbon, German steel blade features one-piece forged construction. NSF Certified.

V-lo®
A patented, state-of-the-art handle design that offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

SofGrip™
The standard in non-slip and comfortable design for demanding kitchen environments. A soft rubber grip reduces stresses that may cause fatigue and common wrist injuries like carpal tunnel syndrome. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

Sani-Safe®
Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary performance. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. NSF Certified.

Traditional™
For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Handles are secured to the blade with brass compression rivets. Made in U.S.A.

Basics™
For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use. Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.

NEW PCP Packaging

The New PCP* packaging offers a fresh, bold look with environmentally friendly materials: recyclable PETE plastic, and card materials that are approved by the Forest Stewardship Council. These ***green*** materials protect our environment and promote responsible management of the world's forests.

In addition to improving our environment, Dexter-Russell developed the new PCP with the user in mind. Features make the purchasing decision easier for your customers, thus increasing your cutlery sales. These features include:

- Bold new look featuring the strong Dexter brand
- High-visibility color coding, item information and product distinction
- Easy to read features and benefits that are important to users
- Uniform structure for easy, organized display
- Easy-to-open, environmentally friendly packaging

Combine professional cutlery that is designed, built, and tested to be people friendly and kitchen tough with the trusted Dexter name and our new environmentally friendly packaging… That's the Dexter Edge…

Suffix PCP denotes perfect cutlery packaging throughout catalog.

DEXTER® THE EDGE SINCE 1818

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Connoisseur®

Designed for executive chefs and "front-of-the-house" use in the finest restaurants, hotels, and other institutions. Combines premium materials with Dexter's expert craftsmanship. Sanitary engineered rosewood handle, impregnated with polymers and resins, provides warmth, durability, balance, and stain resistance. Stain-free, high-carbon steel blade is individually ground to the ultimate edge. Made in USA. NSF Certified.

Chef/Cook's Knives

12162	*50-7PCP*	7″ forged duo-edge Santoku knife	NSF

12122	*50-6PCP*	6″ forged chef's knife	NSF

12132	*50-8PCP*	8″ forged chef's knife	
12142	*50-10PCP*	10″ forged chef's knife	NSF
12152	*50-10N-PCP*	10″ forged chef's knife, narrow	

12062	*48-8PCP*	8″ forged chef's knife	
12072	*48-10PCP*	10″ forged chef's knife	NSF
12082	*48-12PCP*	12″ forged chef's knife	

12002	*45-8PCP*	8″ cook's knife	
12012	*45-10PCP*	10″ cook's knife	NSF
12022	*45-12PCP*	12″ cook's knife	

08282	*82CE-8PCP*	8″ x 3¼″ duo-edge Chinese chef's knife	NSF

Paring & Steak Knives

15182 *50-3PCP* 3″ forged tourné knife NSF

15032 *50-3½PCP* 3½″ forged parer NSF
15042 *50-4PCP* 4″ forged parer

15012 *25-3PCP* 3″ parer NSF

18221 *965SC* 4″ table steak knife

Boning Knives

01432 *31-6PCP* 6″ curved boning knife NSF

01192 *50-5F-PCP* 5″ forged boning knife, flexible
01182 *50-5N-PCP* 5″ forged boning knife, narrow NSF
01222 *50-6F-PCP* 6″ forged boning knife, flexible
01272 *50-6N-PCP* 6″ forged boning knife, narrow

01382 *13N-6PCP* 6″ boning knife, narrow NSF

Bread Knives

13240 *62-8SC-PCP* 8″ scalloped bread knife NSF

13582 *50-9SC-PCP* 9″ forged scalloped bread knife NSF

Cimeter Steak Knives

05222 *32N-8PCP* 8″ cimeter steak knife, narrow
05202 *32-10PCP* 10″ cimeter steak knife NSF
05212 *32-12PCP* 12″ cimeter steak knife

Forks

14082 *28-11PCP* 6″ forged chef's fork, 11″ overall NSF
14012 *28-14PCP* 9″ forged chef's fork, 14″ overall

14040 *28-78PCP* 7″ forged bayonet fork, 12″ overall NSF

Slicers & Carvers

13012 *11-9PCP* 9″ carving knife NSF

13022 *40D-10PCP* 10″ duo-edge roast slicer NSF

13032 *40D-12PCP* 12″ duo-edge roast slicer NSF
13042 *40D-14PCP* 14″ duo-edge roast slicer

13062 *40D-14W-PCP* 14″ duo-edge roast slicer, wide NSF

Butcher Steel & Sharpener

07042 *C12PCP* 12″ chef's butcher steel

07642 *DDC-12PCP* 12″ diamond knife sharpener

Gift Sets/Knife Cases

20111 *965S-6* 6 pc. steak knife set w/wood block
18231 *965SC-6P* 6 pc. steak knife set w/gift box

20242 *CB2-8* 2 pc. Chateaubriand set

3350 Carving set includes:
8″ cook's knife
11″ forged fork
12″ duo-edge slicer
3-pc. cutlery case

3351 Carving set includes:
9″ carver
11″ forged fork
10″ duo-edge slicer
3 pc. cutlery case

20162 *3350* 3 pc. carving set
20212 *3351* 3 pc. carving set
20192 *550* 3 pc. cutlery case only

5981 Premier forged set includes:
12″ diamond sharpener
9″ forged scalloped bread knife
12″ forged bayonet fork
4″ forged parer
6″ forged boning knife
10″ forged chef's knife
12″ duo-edge slicer
7 pc. premier cutlery case

20292 *5981* 7 pc. premier forged chef's set
20142 *750* 8 pc. premier cutlery case only

5980 Forged chef's set includes:
12″ diamond sharpener
9″ forged scalloped bread knife
12″ forged bayonet fork
4″ forged parer
6″ forged boning knife
10″ forged chef's knife
12″ duo-edge slicer
7 pc. cutlery case

20282 *5980* 7 pc. forged chef's set
20202 *650* 7 pc. cutlery case only

5960 Chef's set includes:
12″ steel
10″ cook's knife
14″ forged fork
3″ parer
6″ narrow boning knife
8″ scalloped bread knife
12″ duo-edge slicer
7 pc. cutlery case

5970 Chef's set includes:
12″ steel
10″ forged narrow chef's knife
14″ forged fork
3″ parer
6″ narrow boning knife
8″ scalloped bread knife
12″ duo-edge slicer
7 pc. cutlery case

20262 *5960* 7 pc. chef's set
20272 *5970* 7 pc. chef's set

5950 Chef's set includes:
12″ steel
10″ cimeter
14″ forged fork
3″ parer
6″ narrow boning knife
10″ forged chef's knife
12″ duo-edge slicer
7 pc. cutlery case

5951 Chef's set includes:
12″ steel
8″ scalloped bread knife
11″ forged fork
3″ parer
6″ narrow boning knife
10″ forged chef's knife
12″ duo-edge slicer
7 pc. cutlery case

20172 *5950* 7 pc. chef's set
20182 *5951* 7 pc. chef's set

i-Cut™

For professionals who prefer a clean, modern look. Features a durable, contoured POM handle with a contemporary design that provides both comfort and control. Stain-free, high-carbon, German steel blade features one-piece forged construction. NSF Certified.

Boning Knives

31700 *IC5101-6F-PCP* 6″ forged semi-flex boning knife NSF

31701 *IC5101-6PCP* 6″ forged stiff boning knife

Bread Knife

31705 *IC5103-9PCP* 9″ forged scalloped bread knife NSF

Chef's Knives

31704 *IC5102-7GE-PCP* 7″ forged duo-edge Santoku knife NSF

31702 *IC5102-8PCP* 8″ forged chef's knife NSF

31703 *IC5102-10PCP* 10″ forged chef's knife

Slicers

31706 *IC5103-10GE-PCP* 10″ forged duo-edge roast slicer NSF

31707 *IC5103-12GE-PCP* 12″ forged duo-edge roast slicer

Paring Knives

31711 *IC5105-2½PCP* 2½″ forged tourné knife NSF

31710 *IC5105-3½PCP* 3½″ forged paring knife NSF

Utility Knife

31708 *IC5103-6PCP* 6″ forged utility knife NSF

Fork

31709 *IC5104-6PCP* 6″ forged bayonet fork NSF

Miscellaneous Chef's Tools

19920 *PS01-CP* 9½″ forged, heavy duty kitchen shears

19921 *PS02-CP* 8½″ forged, heavy duty utility shears

Garnishing set includes:

18400 vegetable peeler
18430 Parisian cutter, single scoop
18440 butter curler
18460 Parisian cutter, double scoop
18410 apple corer
18450 lemon zester
18420 channel knife
7 piece garnishing tool case

20207 *CC77* 7 pc. garnishing tools w/case

83100 *KG4* 4″ x 1″ knife guard, narrow

83101 *KG6* 6⅛″ x 1″ knife guard, narrow
83102 *KG8N* 8¾″ x 1¼″ knife guard, narrow
83103 *KG10N* 10⅜″ x 1¼″ knife guard, narrow
83104 *KG12N* 12⅜″ x 1½″ knife guard, narrow

83105 *KG8W* 8⅜″ x 2″ knife guard, wide
83106 *KG10W* 10⅜″ x 2⅛″ knife guard, wide

polypropylene base

82103 *MBP-13* 13″ magnetic knife holder
82113 *MBP-18* 18″ magnetic knife holder
82123 *MBP-24* 24″ magnetic knife holder

Miscellaneous Chef's Tools *(continued)*

20206 *CC3* 3 pc. cutlery case only

20204 *CC1* 7 pc. cutlery case only

20205 *CC2* 14 pc. cutlery case only

20208 *CC4* 10 pc. cutlery case only

V-lo®

A patented, state-of-the-art handle design that offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

Boning Knives

29003 *V136F-PCP* 6″ flexible boning knife NSF

29013 *V136N-PCP* 6″ narrow boning knife NSF

Bread Knives

29313 *V162-8SC-PCP* 8″ scalloped bread knife NSF

29323 *V163-9SC-PCP* 9″ scalloped offset sandwich knife NSF

29333 *V147-10SC-PCP* 10″ scalloped bread knife NSF

29353 *V140-12SC-PCP* 12″ scalloped slicer NSF

Butcher Steel/Knife Sharpener

29123 *VS12PCP* 12″ diamond sharpener

Chef/Cook's Knives

29273 *V144-7GE-PCP* 7″ duo-edge Santoku style chef's knife NSF

29283 *V144-9GE-PCP* 9″ duo-edge Santoku style chef's knife NSF

29243 *V145-8PCP* 8″ cook's knife NSF

29253 *V145-10PCP* 10″ cook's knife NSF

29263 *V145-12PCP* 12″ cook's knife NSF

Fillet Knives & Scabbard

29183 *V133-7PCP* 7″ fillet knife NSF
29193 *V133-8PCP* 8″ fillet knife

20480 *BS-4* knife scabbard for up to 9″ V-lo blade

Fork

29443 *V205PCP* 13″ cook's fork NSF

Paring Knives

29473 *V105PCP* 3½″ parer NSF

29483 *V105SC-PCP* 3½″ scalloped parer NSF

29493 *V105SC-2CP* 2 pack 3½″ scalloped parers NSF

29453 *V105-36B* 3½″ parers bucket of 36
29463 *V105SC-36B* 3½″ scalloped parers bucket of 36 NSF

Slicers, Carvers & Utility Knives

29373 *V156SC-PCP* 6″ scalloped utility knife NSF

29383 *V158SC-PCP* 8″ scalloped utility slicer NSF

29363 *V142-9SC-PCP* 9″ scalloped utility slicer NSF

29343 *V140-12GE-PCP* 12″ duo-edge roast slicer NSF

29353 *V140-12SC-PCP* 12″ scalloped roast slicer NSF

Gift Sets & Multipacks

Set includes:
10″ cook's knife, 6″ boning knife, 3½″ parer

29803 *V3-CP* 3 piece cutlery set NSF

Gift Sets & Multipacks *(continued)*

Set includes:
12″ duo-edge roast slicer, 13″ cook's fork, 7″ duo-edge Santoku style knife, 3 piece cutlery case

29833 *VCC3* 3 pc. cutlery set NSF
20206 *CC3* 3 pc. cutlery case only

Chef's set includes:
12″ diamond knife sharpener
10″ cook's knife
6″ narrow boning knife
9″ scalloped offset slicer
12″ duo-edge slicer
6″ scalloped utility knife
3½″ scalloped paring knife
7 piece cutlery case

29813 *VCC7* 7 pc. cutlery set
20204 *CC1* 7 pc. cutlery case only

Block set includes:
12″ diamond knife sharpener
12″ scalloped slicer
10″ cook's knife
9″ scalloped offset slicer
6″ scalloped utility knife
3½″ scalloped paring knife
stainless steel knife block

29823 *VS6* 6 pc. stainless steel block set
20334 *SB-8 Block Only* stainless steel block only

SofGrip™

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Boning Knives

24003	*SG131-6PCP*	6″ narrow curved boning knife	
24003B	*SG131-6B-PCP*	6″ nar. curved boning knife, black	NSF

24013	*SG136PCP*	6″ wide boning knife	
24013B	*SG136B-PCP*	6″ wide boning knife, black	NSF

24033	*SG136F-PCP*	6″ flexible boning knife	
24033B	*SG136FB-PCP*	6″ flexible boning knife, black	NSF
24023	*SG136N-PCP*	6″ narrow boning knife	
24023B	*SG136NB-PCP*	6″ narrow boning knife, black	

11103	*P152HG*	3¼″ clip point deboning knife

11113	*P153HG*	3½″ vent knife
11123	*P154HG*	4½″ utility/deboning knife

11133	*P155WHG*	5″ wide utility/deboning knife
11143	*P156HG*	6″ hollow ground deboning knife

Bread Knives

24223 *SG162-8SC-PCP* 8″ scalloped bread knife
24223B *SG162-8SCB-PCP* 8″ scalloped bread knife, black

24423 *SG163-9SC-PCP* 9″ scalloped offset sandwich knife
24423B *SG163-9SCB-PCP* 9″ scalloped offset sand. knife, black

24383 *SG147-10SC-PCP* 10″ scalloped bread knife
24383B *SG147-10SCB-PCP* 10″ scalloped bread knife, black

24243 *SG140-12SC-PCP* 12″ scalloped slicer
24243B *SG140-12SCB-PCP* 12″ scalloped slicer, black

Chef/Cook's Knives

24153 *SG145-8PCP* 8″ cook's knife
24153B *SG145-8B-PCP* 8″ cook's knife, black

24163 *SG145-10PCP* 10″ cook's knife
24163B *SG145-10B-PCP* 10″ cook's knife, black
24173 *SG145-12PCP* 12″ cook's knife
24173B *SG145-12B-PCP* 12″ cook's knife, black

24183 *SG145-10SC-PCP* 10″ scalloped cook's knife

Chef/Cook's Knives *(continued)*

24193 *SG144-7PCP* 7″ Santoku style chef's knife
24193B *SG144-7B-PCP* 7″ Santoku style chef's knife, black

24503 *SG144-7GE-PCP* 7″ duo-edge Santoku knife
24503B *SG144-7GEB-PCP* 7″ duo-edge Santoku knife, black

24513 *SG144-9GE-PCP* 9″ duo-edge Santoku knife
24513B *SG144-9GEB-PCP* 9″ duo-edge Santoku knife, black

Cimeter Steak Knives

24053 *SG132N-8* 8″ breaking knife
24053B *SG132N-8B* 8″ breaking knife, black
24073 *SG132-10PCP* 10″ cimeter steak knife
24073B *SG132-10B-PCP* 10″ cimeter steak knife, black

Fish Knives & Scabbard

24103 *SG133-7PCP* 7″ narrow fillet knife
24103B *SG133-7B-PCP* 7″ narrow fillet knife, black
24113 *SG133-8PCP* 8″ narrow fillet knife
24113B *SG133-8B-PCP* 8″ narrow fillet knife, black
24123 *SG133-9PCP* 9″ narrow fillet knife
24143 *SG133N-8PCP* 8″ narrow fillet knife

24133B *SG138B-PCP* 8″ wide fillet knife, black

SofGrip™

Fish Knives & Scabbard *(continued)*

24293 *SG142-8TE-PCP* 8″ tiger edge slicer NSF
24293B *SG142-8TEB-PCP* 8″ tiger edge slicer, black

24263 *SG142-9SC-PCP* 9″ scalloped utility slicer NSF
24263B *SG142-9SCB-PCP* 9″ scalloped utility slicer, black

20450 *WS-1* knife scabbard for up to 9″ blade

Paring Knives

24333 *SG104PCP* 3¼″ cook's style parer NSF
24333B *SG104B-PCP* 3¼″ cook's style parer, black

24323 *SG107PCP* 3¼″ clip point parer NSF
24323B *SG107B-PCP* 3¼″ clip point parer, black

25273B *SG104SCB-2CP* 2-pk. 3¼″ scalloped parers, black

Sandwich Spreaders

24393 *SG173PCP* 3½″ sandwich spreader NSF

24403 *SG173SC-PCP* 3½″ scalloped sandwich spreader NSF

Slicers & Carvers

24233 *SG140-12PCP* 12″ roast slicer NSF
24233B *SG140-12B-PCP* 12″ roast slicer, black

24243 *SG140-12SC-PCP* 12″ scalloped roast slicer
24243B *SG140-12SCB-PCP* 12″ scalloped roast slicer, black NSF

24273 *SG140-12GE-PCP* 12″ duo-edge roast slicer
24273B *SG140-12GEB-PCP* 12″ duo-edge roast slicer, black NSF

24283 *SG140-14WGE-PCP* 14″ wide duo-edge slicer
24283B *SG140-14WGEB-PCP* 14″ wide duo-edge slicer, black NSF

Utility Knives

24303 *SGL155NSC-PCP* 5½″ scalloped utility knife NSF

24203 *SGL156SC-PCP* 6″ scalloped utility knife NSF
24203B *SGL156SCB-PCP* 6″ scalloped utility knife, black

24213 *SG156SC-PCP* 6″ scalloped utility knife NSF
24213B *SG156SCB-PCP* 6″ scalloped utility knife, black

24253 *SG158SC-PCP* 8″ scalloped utility slicer NSF
24253B *SG158SCB-PCP* 8″ scalloped utility slicer, black

Utility Knives *(continued)*

24293 *SG142-8TE-PCP* 8″ tiger edge slicer
24293B *SG142-8TEB-PCP* 8″ tiger edge slicer, black NSF

24263 *SG142-9SC-PCP* 9″ scalloped utility slicer NSF
24263B *SG142-9SCB-PCP* 9″ scalloped utility slicer, black

Miscellaneous Items

25353 *SGS01B-CP* poultry/kitchen shears NSF

20450 *WS-1* knife scabbard for up to 9″ blade

Multi-Packs/Gift Sets

Chef's set includes:
12″ diamond knife sharpener
12″ duo-edge roast slicer
10″ cook's knife
9″ scalloped offset slicer
6″ narrow boning knife
6″ scalloped utility knife
3¼″ paring knife
7 piece cutlery case

20153 *SGCC-7* 7 pc. SofGrip cutlery™ set, white
20713 *SGBCC-7* 7 pc. SofGrip cutlery™ set, black
20204 *CC1* 7 pc. cutlery case only

Multi-Packs/Gift Sets *(continued)*

25273B *SG104SCB-2CP* 2-pk. 3¼″ scalloped parers, black

6 piece set includes:
12″ diamond knife sharpener
12″ scalloped slicer
10″ cook's knife
9″ scalloped offset slicer
6″ scalloped utility knife
3¼″ paring knife
stainless steel knife block

8 piece set adds:
6″ narrow boning knife
3½″ scalloped spreader

20323 *SB-6* 6 pc. stainless steel block set
20333 *SB-8* 8 pc. stainless steel block set
20334 *SB-8 Block Only* stainless steel block only

Block set includes:
10″ diamond knife sharpener
8″ cook's knife
6″ narrow boning knife
8″ scalloped bread slicer
6″ scalloped utility knife
3¼″ paring knife
6 piece slant block

21008 *HSG-3* 7 pc. SofGrip™ block set, white
21009 *HSGB-3* 7 pc. SofGrip™ block set, black
20332 *1S6 Block Only* slant block only

SofGrip™

Sani-Safe®

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary performance. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. NSF Certified.

Boning Knives

01143	*S154HG-PCP*	4½" boning knife, hollow ground	
01173	*S156HG-PCP*	6" boning knife, hollow ground	NSF

01463	*S131-5*	5" narrow curved boning knife	
01473	*S131F-5*	5" flexible curved boning knife	NSF
01493	*S131-6PCP*	6" narrow curved boning knife	
01483	*S131F-6PCP*	6" flexible curved boning knife	

01513	*S135F-PCP*	5" flexible boning knife	NSF
01503	*S135N-PCP*	5" narrow boning knife	

01523	*S136PCP*	6" wide boning knife	NSF

01543	*S136F-PCP*	6" flexible boning knife	NSF

01563	*S136N-PCP*	6" narrow boning knife	
01563C	*S136NC-PCP*	6" narrow boning knife, blue	
01563G	*S136NG-PCP*	6" narrow boning knife, green	NSF
01563R	*S136NR-PCP*	6" narrow boning knife, red	
01563T	*S136NT-PCP*	6" narrow boning knife, tan	
01563Y	*S136NY-PCP*	6" narrow boning knife, yellow	

Bread Knives

13603 *S163-5SC-PCP* 5″ scalloped offset slicer NSF
13623 *S163-7SC-PCP* 7″ scalloped offset slicer

13583 *S163-9SC-PCP* 9″ scalloped offset sandwich knife NSF

20373 *S163-7SC/9SC* 2 piece offset knife set NSF

13313 *S162-8SC-PCP* 8″ scalloped bread knife NSF

18173 *S147-10SC-PCP* 10″ scalloped bread knife NSF

13403 *S140N-10SC-PCP* 10″ narrow scalloped roast slicer

13463 *S140-12SC-PCP* 12″ scalloped roast slicer NSF

Butcher Tools/Cimeters/Cleaver

82003 *SSG1-S* cut resistant glove, size small
82013 *SSG1-M* cut resistant glove, size medium
82023 *SSG1-L* cut resistant glove, size large
82033 *SSG1-X* cut resistant glove, size x-large

Butcher Tools/Cimeters/Cleaver *(continued)*

04123 *S112-6PCP* 6″ butcher knife NSF
04133 *S112-8PCP* 8″ butcher knife

04103 *S112-10PCP* 10″ butcher knife NSF
04113 *S112-12PCP* 12″ butcher knife

04253 *S112-8GE* 8″ duo-edge butcher knife
04263 *S112-10GE* 10″ duo-edge butcher knife NSF
04273 *S112-12GE* 12″ duo-edge butcher knife

05533 *S132-10PCP* 10″ cimeter steak knife NSF
05543 *S132-12PCP* 12″ cimeter steak knife

05613 *S132-10GE* 10″ duo-edge cimeter steak knife NSF
05623 *S132-12GE* 12″ duo-edge cimeter steak knife

08253 *S5387PCP* 7″ stainless cleaver NSF

09123 *S191H* 3″ boning hook, 5/16″ diameter
09133 *S192H* 4″ boning hook, 5/16″ diameter
09143 *S193H* 4″ boning hook, 1/4″ diameter
09153 *S194H* 5½″ boning hook, 1/4″ diameter

09323 *199R* 4″ round bone dust scraper
09303 *199S* 4″ square bone dust scraper
09313 *199SB* 4″ square bone dust scraper, 144 pc. bulk pk.

Cook's Knives

12603 *S145-6PCP* 6″ cook's knife NSF

12613 *S145-6SC-PCP* 6″ scalloped cook's knife NSF

12443 *S145-8PCP* 8″ cook's knife
12443C *S145-8C-PCP* 8″ cook's knife, blue
12443G *S145-8G-PCP* 8″ cook's knife, green
12443R *S145-8R-PCP* 8″ cook's knife, red NSF
12443T *S145-8T-PCP* 8″ cook's knife, tan
12443Y *S145-8Y-PCP* 8″ cook's knife, yellow

12433 *S145-10PCP* 10″ cook's knife
12433C *S145-10C-PCP* 10″ cook's knife, blue
12433G *S145-10G-PCP* 10″ cook's knife, green
12433R *S145-10R-PCP* 10″ cook's knife, red NSF
12433T *S145-10T-PCP* 10″ cook's knife, tan
12433Y *S145-10Y-PCP* 10″ cook's knife, yellow

12453 *S145-10SC-PCP* 10″ scalloped cook's knife NSF

12473 *S145-12PCP* 12″ cook's knife NSF

Fish Knives - Clam & Oyster

10523 *S119PCP* 3″ clam knife NSF

10443 *S127PCP* 3″ clam knife NSF

10453 *S129PCP* 3⅜″ clam knife NSF

Fish Knives - Clam & Oyster *(continued)*

10473 *S121PCP* 2¾″ oyster knife, New Haven pattern NSF

10483 *S126PCP* 2¾″ oyster knife, Providence pattern NSF

10493 *S134PCP* 3″ oyster knife, Boston pattern NSF

10463 *S120PCP* 4″ oyster knife, Boston pattern NSF

10503 *S137PCP* 4″ oyster knife, Galveston pattern NSF

10433 *S122PCP* 4″ oyster knife, Boston pattern NSF

10253 *S124* 2″ scallop knife

Fish Knives - Fillet & Splitter

10613 *S133N-7PCP* 7″ narrow fillet knife
28313 *S133N-7C* 7″ narrow fillet knife w/leather sheath, carded

10203 *S133-7PCP* 7″ fillet knife
10213 *S133-8PCP* 8″ fillet knife NSF
10243 *S133-9PCP* 9″ fillet knife
28323 *S133-8C* 8″ fillet knife w/WS1 sheath, carded

19173 *S133-7WS1-CP* 7″ narrow fillet knife w/sheath
19183 *S133-8WS1-CP* 8″ narrow fillet knife w/sheath NSF
19193 *S133-9WS1-CP* 9″ narrow fillet knife w/sheath

Fish Knives - Fillet & Splitter *(continued)*

10223 *S138PCP* 8″ wide fillet knife NSF

04143 *S112-12H* 12″ fish splitter NSF

Fish/Net Knives & Sheaths

15343 *S151SC-GWE-PCP* 3½″ utility/net knife
15353 *S151SC-GWE W/SHEATH* 3½″ utility/net knife w/sheath
20460 *BS-1* 4″ sheath for S151SC-GWE

15563 *S105SC-PCP* 3½″ net, twine, line knife NSF
20550 *BS-3* 4″ sheath for S105SC

15403 *NTL24* 3¼″ net, twine, line knife w/sheath NSF
20490 *BS-2* 4″ sheath for NTL24
28653 *NTL24C* 3¼″ NTL knife w/sheath, carded

15393 *NTL24-24B* Bucket of 24 NTL24's NSF

20450 *WS-1* knife scabbard for up to 9″ blade

Forks

14433 *S203PCP* 10″ pot fork

14443 *S205PCP* 13″ cook's fork
14443B *S205B-PCP* 13″ cook's fork, black NSF

14473 *S914PCP* 14″ heavy duty fork

Paring Knives

15303 *S104PCP* 3¼″ cook's parer
15303C *S104C-PCP* 3¼″ cook's parer, blue
15303G *S104G-PCP* 3¼″ cook's parer, green
15303R *S104R-PCP* 3¼″ cook's parer, red NSF
15303T *S104T-PCP* 3¼″ cook's parer, tan
15303Y *S104Y-PCP* 3¼″ cook's parer, yellow

15383 *S104-3* 3-pack of S104 parers
15493 *S104-3RWC* 3-pack S104 parers in red, white & blue NSF

15453 *S104SC-3* 3¼″ scalloped parer, 3-pack
15423 *S104SC-3RWC* 3¼″ scalloped parer 3-pack in red, white & blue NSF

5 assorted colored handles:
10 blue parers
10 green parers
10 red parers
10 yellow parers
8 white parers

15483 *S104-48B* 3¼″ parer
Bucket of 48, assorted colors NSF

Sani-Safe®

Paring Knives (continued)

S104-50

S104-24

15333 *S104-50* 3¼″ parer, 50 in display box NSF

DISPLAY BOX

	15323	*S104-24*	24-S104 parers
	15323C	*S104-24C*	24-S104 blue parers
	15323G	*S104-24G*	24-S104 green parers NSF
	15323R	*S104-24R*	24-S104 red parers
	15323T	*S104-24T*	24-S104 tan parers
	15323Y	*S104-24Y*	24-S104 yellow parers

15163 *S104SC-24*
3¼″ scalloped parers
24 in display box

NSF

15373 *S104SC-PCP* 3¼″ scalloped parer NSF

19653 *S104SC-2CP* 2-pack 3¼″ scalloped parers NSF

15503 *S105PCP* 3½″ parer NSF
20550 *BS-3* 4″ sheath for S105

15563 *S105SC-PCP* 3½″ scalloped parer NSF
20550 *BS-3* 4″ sheath for S105SC

Paring Knives (continued)

15173 *S107PCP* 3¼″ clip point parer NSF

15313 *S151PCP* 3½″ vegetable/utility knife
20460 *BS-1* 4″ sheath for 3½″ vegetable/utility knife

Pizza/Cheese Knives & Cutters

18030 *S3A-PCP* 2¾″ pizza cutter
18040 *S3* 2¾″ pizza blade only

18043 *P3A-PCP* 2¾″ pizza cutter
18040 *S3* 2¾″ pizza blade only

18023 *P177A-PCP* 4″ pizza cutter
18010 *P17* 4″ pizza blade only
18013 *P177A-5PCP* 5″ pizza cutter
18020 *P177* 5″ pizza blade only

18003 *S160-16* 16″ pizza knife NSF
18073 *S160-18* 18″ pizza knife
18000 *S161* pizza knife attachment

18053 *PR180-20* 20″ pizza rocker

Pizza/Cheese Knives & Cutters

04093 *S118-12PCP* 12″ cheese knife NSF

09223 *S118-14DH* 14″ double hdle. cheese knife NSF

Produce, Canning & Grapefruit Knives

15313 *S151PCP* 3½″ vegetable/canning knife
20460 *BS-1* 4″ sheath for vegetable/canning knife

09453 *S185* 5″ vegetable/produce knife
09463 *S186PCP* 6″ vegetable/produce knife
20400 *#0* leather sheath for produce knives

18153 *S253SC-PCP* 3¼″ scalloped grapefruit knife NSF

Scrapers - Pan, Griddle & Bench

17313 *S290RC* 3″ pan scraper NSF
19593 *S290RC-PCP* 3″ pan scraper

17343 *S293* 3″ griddle scraper
19603 *S293PCP* 3″ griddle scraper NSF
17353 *S294* 4″ griddle scraper
19833 *S294PCP* 4″ griddle scraper

17303 *S196* 6″ x 3″ dough cutter/scraper
19783 *S196PCP* 6″ x 3″ dough cutter/scraper NSF

Slicers & Utility Knives

13303 *S156SC-PCP* 6″ scalloped utility knife NSF

13483 *S158SC-PCP* 8″ scalloped utility slicer NSF

13553 *S142-8SC-PCP* 8″ scalloped utility slicer NSF

13563 *S142-9SC-PCP* 9″ scalloped utility slicer NSF

13403 *S140N-10SC-PCP* 10″ narrow scalloped roast slicer

13413 *S140N-10GE-PCP* 10″ narrow duo-edge slicer

13453 *S140-12PCP* 12″ roast slicer NSF

13463 *S140-12SC-PCP* 12″ scalloped roast slicer NSF

13473 *S140-12GE-PCP* 12″ duo-edge roast slicer NSF

Spatulas, Spreaders, Servers & Bakery Items

18193 *S173PCP* 3½" sandwich spreader NSF

18213 *S173SC-PCP* 3½" scalloped sandwich spreader NSF

18183 *S173-3* 3½" spreader, 3-pack in white
18203 *S173SC-3* 3½" scalloped spreader, 3-pack in white
18503 *S173-3RYG* 3½" spreader, 3-pack in red, yellow, green NSF
18543 *S173SC-3RYG* 3½" scalloped spreader, 3-pack in red, yellow, green
18343 *S173SC-3RWC* 3½" scalloped spreader, 3-pack in red, white, blue

5 assorted colored handles:
10 blue spreaders
10 green spreaders
10 red spreaders
10 yellow spreaders
8 white spreaders

18513 *S173-48B* Bucket of 48 colored handle spreaders NSF
18553 *S173SC-48B* Bucket of 48 scalloped colored handle spreaders

17603 *S284-5B* 5" offset spatula NSF
19953 *S284-5B-PCP* 5" offset spatula

17623 *S284-8B* 8" offset spatula
19963 *S284-8B-PCP* 8" offset spatula NSF
17633 *S284-10B* 10" offset spatula
19973 *S284-10B-PCP* 10" offset spatula

Spatulas, Spreaders, Servers & Bakery Items *(continued)*

17403 *S284-4¼* 4¼" cream cheese spreader NSF

17413 *S284-6* 6" baker's spatula

17433 *S284-6½* 6½" frosting spatula
19803 *S284-6½PCP* 6½" frosting spatula NSF

17423 *S284-6½SC* 6½" scalloped spreader
19923 *S284-6½SC-PCP* 6½" scalloped spreader NSF

17443 *S284-8* 8" baker's spatula
19813 *S284-8PCP* 8" baker's spatula NSF
17453 *S284-10* 10" baker's spatula
19823 *S284-10PCP* 10" baker's spatula

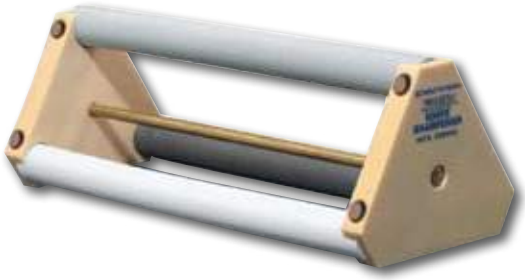
17463 *S284-12* 12" baker's spatula
19983 *S284-12PCP* 12" baker's spatula NSF
17473 *S284-14* 14" baker's spatula
19993 *S284-14PCP* 14" baker's spatula

Sharpeners & Butcher Steels

07920 *EDGE-1* EZ Edge hand held knife sharpener

07921 *EDGE-2* 2 stage hand held knife sharpener

Sharpeners & Butcher Steels (continued)



07080 *3-WAY* 3-rod ceramic knife sharpener

07613 *DDS-10PCP* 10″ diamond sharpener
07633 *DDS-12PCP* 12″ diamond sharpener
07633B *DDS-12B-PCP* 12″ diamond sharpener, black handle
28273 *DDS-10C* 10″ diamond sharpener, carded

07603 *DDS-10S-PCP* 10″ diamond sharpener w/swivel
07623 *DDS-12S-PCP* 12″ diamond sharpener w/swivel

07333 *10SXL-PCP* ½″ x 10″ knife sharpener
07343 *12SXL-PCP* ½″ x 12″ knife sharpener
07363 *14SXL-PCP* ½″ x 14″ knife sharpener

07010 *P8* ½″ x 8″ ceramic sharpener
07020 *P10* ½″ x 10″ ceramic sharpener
07050 *R12B* ½″ x 12″ ceramic sharpener

07181 *1258W* ⅝″ x 12″ butcher steel

07353 *1012B* ½″ x 10″ butcher steel
07373 *1212B* ½″ x 12″ butcher steel
07393 *1412B* ½″ x 14″ butcher steel

Turners - Heat Resistant

19713H *S285-3H-PCP* 4″ x 3″ hamburger turner, High-Heat NSF
19723H *S285-4H-PCP* 5″ x 4″ hamburger turner, High-Heat

Turners - Heat Resistant (continued)

19853H *S286-4H-PCP* 4″ x 3″ hamburger turner, High-Heat NSF
19683H *S286-6H-PCP* 6″ x 3″ hamburger turner, High-Heat

19693H *S286-8H-PCP* 8″ x 3″ grill turner, High-Heat NSF
19703H *PS286-8H-PCP* 8″ x 3″ perf. turner, High-Heat NSF

19733H *S289-8H-PCP* 8″ x 4″ steak turner, High-Heat NSF

Turners & Servers

16193 *S171* 2½″ mini turner NSF
19663 *S171PCP* 2½″ mini turner

16463 *S172* 4″ x 2″ turner NSF
19773 *S172PCP* 4″ x 2″ turner

16473 *S172½* 4″ x 2½″ pancake turner NSF
19743 *S172½PCP* 4″ x 2½″ pancake turner

16483 *S174* 4½″ x 2¼″ pie knife NSF
19753 *S174PCP* 4½″ x 2¼″ pie knife
19843 *S174SC-PCP* 4½″ x 2¼″ scalloped pie knife

16493 *S175* 5″ pie knife NSF
19763 *S175PCP* 5″ pie knife

Sani-Safe®

Turners & Servers *(continued)*

16503	*S176*	6″ x 5″ pizza server	NSF
19793	*S176PCP*	6″ x 5″ pizza server	

16513	*S182½*	4″ x 2½″ slotted turner	
19873	*S182½PCP*	4″ x 2½″ slotted turner	

19673	*S186½PCP*	6½″ x 3″ slotted fish turner	NSF

19883	*S187½PCP*	7½″ bent slotted turner	NSF

16433	*S285-3*	4″ x 3″ hamburger turner	
19713	*S285-3PCP*	4″ x 3″ hamburger turner	NSF
16443	*S285-4*	5″ x 4″ hamburger turner	
19723	*S285-4PCP*	5″ x 4″ hamburger turner	

16383	*S286-6RC*	6″ x 3″ round corner turner	NSF
19863	*S286-6RC-PCP*	6″ x 3″ round corner turner	

16343	*S286-4*	4″ x 3″ hamburger turner	
19853	*S286-4PCP*	4″ x 3″ hamburger turner	NSF
16353	*S286-6*	6″ x 3″ hamburger turner	
19683	*S286-6PCP*	6″ x 3″ hamburger turner	

16373	*PS286-8*	8″ x 3″ perforated turner	NSF
19703	*PS286-8PCP*	8″ x 3″ perforated turner	

Turners & Servers *(continued)*

16363	*S286-8*	8″ x 3″ cake turner	
19693	*S286-8PCP*	8″ x 3″ cake turner	
19693C	*S286-8C-PCP*	8″ x 3″ cake turner, blue	NSF
19693G	*S286-8G-PCP*	8″ x 3″ cake turner, green	
19693R	*S286-8R-PCP*	8″ x 3″ cake turner, red	
19693Y	*S286-8Y-PCP*	8″ x 3″ cake turner, yellow	

Multipacks & Gift Sets

Set includes:
7″ & 9″ scalloped offset knives

20373	*S163-7SC/9SC*	2 piece offset knife set	NSF

Set includes:
10″ cook's knife, 9″ scalloped offset slicer, 3¼″ parer

20503	*SS3*	3 piece cutlery set	NSF

Set includes:
10″ cook's knife, 6″ narrow boning knife, 3¼″ parer

20393	*3 pc. Cutlery Set*	3 piece cutlery set	NSF

Chef's set includes:
12″ diamond knife sharpener
12″ duo-edge slicer
10″ cook's knife
9″ scalloped offset slicer
6″ narrow boning knife
6″ scalloped utility knife
3¼″ paring knife
7 piece cutlery case

20703	*SSCC-7*	7 pc. Sani-Safe cutlery set
20204	*CC1*	7 pc. cutlery case only

Traditional™

For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Rosewood handles are secured to the blade with brass compression rivets. Made in U.S.A.

Boning Knives

03121	*159-6*	6″ utility/boning knife, walnut handle

01250	*S13G6R-PCP*	6″ wide boning knife

01350	*S13G6NR-PCP*	6″ narrow boning knife

high-carbon steel

01880	*1376*	6″ wide boning knife, beech handle
01930	*1376R*	6″ wide boning knife
02150	*1378*	8″ wide boning knife, beech handle

high-carbon steel

02010	*1376HB*	6″ ham boning knife, beech handle
02060	*1376HBR*	6″ ham boning knife

high-carbon steel

02070	*1376N*	6″ narrow boning knife, beech handle
02100	*1376NR*	6″ narrow boning knife

Bread Knives

13381 *628* 8″ scalloped bread knife, walnut handle

13200 *S62-8RSC-PCP* 8″ scalloped bread knife

13390 *S63-9SC-PCP* 9″ scalloped offset bread knife

18160 *S47G10-PCP* 10″ scalloped bread knife

13250 *S46910PCP* 10″ scalloped slicer

Butcher Steels & Sharpeners

high-carbon steel, special hardening process

07493 *SS10* 10″ sharpening steel, walnut handle

magnetized, heavy weight, medium coarseness, serrated, high-carbon steel, hardwood handle

07030 *A12R-PCP* ⅝″ x 12″ butcher steel
07060 *A14R-PCP* ⅝″ x 14″ butcher steel

magnetized, medium weight and coarseness, serrated, high-carbon steel, hardwood handle

07271 *1227-10* ½″ x 10″ butcher steel
07281 *1227-12* ½″ x 12″ butcher steel
07291 *1227-14* ½″ x 14″ butcher steel

magnetized, heavy weight, medium coarseness, serrated, high-carbon steel, hardwood handle

07201 *1237-12* ⅝″ x 12″ butcher steel
07231 *1237-14* ⅝″ x 14″ butcher steel

Cook's/Chef's Knives

12241 *659-8* 8″ cook's knife, walnut handle
12251 *659-10* 10″ cook's knife, walnut handle

12371 *63689-8PCP* 8″ cook's knife
12381 *63689-10PCP* 10″ cook's knife
12391 *63689-12PCP* 12″ cook's knife

08030 *S5197* 7″ x 2″ Chinese chef's knife, walnut handle

high-carbon steel

08020 *5178* 8″ x 3¼″ Chinese chef's knife, hardwood handle

08140 *S5197W* 7″ x 2¾″ Chinese chef's knife, walnut handle
08040 *S5198* 8″ x 3¼″ Chinese chef's knife, hardwood handle
08110 *S5198PCP* 8″ x 3¼″ Chinese chef's knife, hardwood handle
08051 *8915* 8″ x 3¼″ Chinese chef's knife, walnut handle

08210 *S5198GE-PCP* 8″ x 3¼″ duo-edge Chinese chef's knife, hardwood handle

08340 *S6198* 9¼″ x 4¾″ Chinese vegetable knife, hardwood handle
08350 S7198 9¼″ x 4¾″ all purpose Chinese chef's knife, hardwood handle

Cleavers

high-carbon steel

08010 *5096* 6″ cleaver

high-carbon steel

08070 *5387* 7″ cleaver

08220 *S5287* 7″ stainless heavy duty cleaver
08230 *S5288* 8″ stainless heavy duty cleaver
08240 *S5289* 9″ stainless heavy duty cleaver

Fish Knives - Clam & Oyster

10010 *S17PCP* 3″ clam knife, beech handle

10421 *20129PCP* 3⅜″ clam knife, beech handle

10080 *S1712¾NH-PCP* 2¾″ oyster knife, New Haven pattern, beech handle

high-carbon steel

10151 *22PCP* 4″ oyster knife, Boston pattern, beech handle

high-carbon steel

10161 *23PCP* 2⅜″ oyster knife, Providence pattern, beech handle

Fish Knives - Fillet & Sheaths

10331 *179-7* 7″ fillet knife, walnut handle

high-carbon steel

10351 *2333-8PCP* 8″ fillet knife, beech handle
10361 *2333-9PCP* 9″ fillet knife, beech handle

high-carbon steel

01660 *1375* 5″ wide boning knife, beech handle
01880 *1376* 6″ wide boning knife, beech handle
02130 *1377* 7″ wide boning knife, beech handle
02150 *1378* 8″ wide boning knife, beech handle

20410 *#1* leather sheath for up to 9″ blade
20440 *#3* leather sheath for up to 6″ blade

Forks

high-carbon steel

14110 *28912MF-PCP* 7″ forged cook's fork, 12″ overall
14120 *28914MF-PCP* 9″ forged cook's fork, 14″ overall

14130 *L28914* 9″ forged broiler fork, 22″ overall

scorched handle

14050 *S2826½* 6½″ broiler fork, 22″ overall

14070 *S2896PCP* 5½″ carver fork, 10½″ overall

14090 *S2896½PCP* 6½″ cook's fork, 13½″ overall

14020 *S2012PCP* 7″ heavy duty fork, 12″ overall
14030 *S2014PCP* 9″ heavy duty fork, 14″ overall

Paring & Steak Knives

15251 *8259* 3″ spear point paring knife, walnut handle

15060 *S193PCP* 3″ paring knife

15120 *S194¼R-PCP* 3¼″ cook's style parer

15150 *S197PCP* 3″ paring knife

15221 *421HG-PCP* 3″ hollow ground parer, walnut handle

15271 *2332* 3¼″ paring knife, beech handle

05301 *10* 4″ steak/utility knife, walnut handle

Produce Knives/Sheath & Grapefruit Knives

high-carbon steel

09060 *F5S* 4¼″ x ⅞″ produce knife, hardwood handle
09160 *166* 6″ x 1″ produce knife, hardwood handle

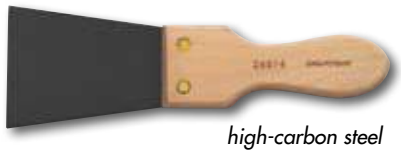
20400 *#0* leather sheath for produce knives

18130 *S2592PCP* 3¼″ grapefruit knife
18140 *S2592SC-PCP* 3¼″ scalloped grapefruit knife

Scrapers - Griddle & Pan

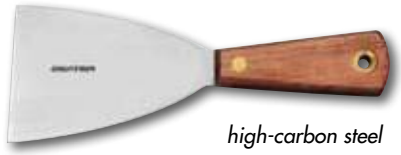
high-carbon steel

16040 *25RC-3* 3″ forged pan scraper
16060 *25RC-4* 4″ forged pan scraper



high-carbon steel

50890 *28874* 3⅞″ x 3″ trough scraper, beech handle



high-carbon steel

50401 *3F-3* 3″ flexible pan scraper
50421 *3S-3* 3″ stiff pan scraper
50501 *3S-4* 4″ stiff pan scraper

high-carbon steel

50761 *525S-3* 3″ forged griddle scraper,
50801 *525S-4* 4″ forged griddle scraper

high-carbon steel

50871 *L4504* 3″ griddle scraper, walnut handle

Servers & Turners

16201 *S240* 2½″ mini turner
19660 *S240PCP* 2½″ mini turner

16080 *S242* 4″ x 2″ turner
19670 *S242PCP* 4″ x 2″ turner
16090 *S242½* 4″ x 2½″ pancake turner
19720 *S242½PCP* 4″ x 2½″ pancake turner

Servers & Turners (continued)

16100 *S244* 4½″ x 2¼″ pie knife
19750 *S244PCP* 4½″ x 2¼″ pie knife

16110 *S245R* 5″ pie knife
19760 *S245R-PCP* 5″ pie knife

19810 *S246½PCP* 6½″ x 3″ slotted fish turner

high-carbon steel

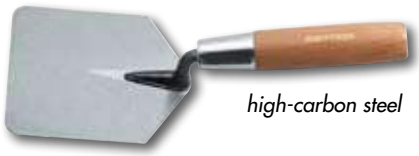
16221 *2386H-6* 6″ x 3″ turner, beech handle

high-carbon steel

16231 *2386C-8* 8″ x 3″ cake turner, beech handle

high-carbon steel

16311 *P2386C-8* 8″ x 3″ perforated turner, beech handle



high-carbon steel

16530 *1515* 4″ x 5″ hamburger trowel, hardwood handle

16150 *S8694* 4″ x 3″ hamburger turner
19950 *S8694PCP* 4″ x 3″ hamburger turner

Servers & Turners (continued)

16400 *S8695* 5″ x 3″ hamburger turner
19960 *S8695PCP* 5″ x 3″ hamburger turner
16160 *S8696* 6″ x 3″ hamburger turner
19680 *S8696PCP* 6″ x 3″ hamburger turner

16170 *S8698* 8″ x 3″ cake turner
19690 *S8698PCP* 8″ x 3″ cake turner
16381 *2388* 8″ x 3″ cake/steak turner, walnut handle

16330 *PS8698* 8″ x 3″ perforated turner
19700 *PS8698PCP* 8″ x 3″ perforated turner

square end

16390 *S8698SQ* 8″ x 3″ hamburger turner
19710 *S8698SQ-PCP* 8″ x 3″ hamburger turner

16420 *S8699* 8″ x 4″ steak turner
19730 *S8699PCP* 8″ x 4″ steak turner

16271 *85849* 4″ x 3″ hamburger turner, balanced
19770 *85849PCP* 4″ x 3″ hamburger turner, balanced
16281 *85859* 5″ x 4″ hamburger turner, balanced
19780 *85859PCP* 5″ x 4″ hamburger turner, balanced

16291 *85869* 6″ x 5″ hamburger turner, balanced
19800 *85869PCP* 6″ x 5″ hamburger turner, balanced

20″ Overall

16130 *LS8698* 8″ x 3″ long handle turner
19740 *LS8698PCP* 8″ x 3″ long handle turner
16241 *L8386C-8* 8″ x 3″ long handle turner, high-carbon steel

Slicers/Utility Knives

13290 *S2096SC-PCP* 6″ scalloped utility knife

13341 *418SC* 8″ scalloped slicer, walnut handle

13141 *698* 9″ slicer/carver, walnut handle

13520 *S42G8SC-PCP* 8″ scalloped utility slicer

13250 *S46910PCP* 10″ scalloped slicer
13260 *S46912PCP* 12″ scalloped slicer

Spatulas, Spreaders & Bakery Items

17120 *S2494* 4″ baker's spatula
19830 *S2494PCP* 4″ baker's spatula

17090 *S2496* 6″ baker's spatula
19840 *S2496PCP* 6″ baker's spatula

17110 *S2496½* 6½″ frosting spatula
19860 *S2496½PCP* 6½″ frosting spatula

17160 *S2498* 8″ baker's spatula
19870 *S2498PCP* 8″ baker's spatula

Spatulas, Spreaders & Bakery Items *(continued)*

17220 *S24910* 10″ baker's spatula
19880 *S24910PCP* 10″ baker's spatula
17230 *S24912* 12″ baker's spatula
19900 *S24912PCP* 12″ baker's spatula

16140 *S2496B* 6″ x 2″ offset spatula
19850 *S2496B-PCP* 6″ x 2″ offset spatula

16180 *S24910B* 10″ x 1¾″ offset spatula
19890 *S24910B-PCP* 10″ x 1¾″ offset spatula

18100 *S2493½PCP* 3½″ sandwich spreader

18120 *S2493½SC-PCP* 3½″ scalloped sandwich spreader

17040 *S496* 6″ x 3″ dough cutter/scraper
19790 *S496PCP* 6″ x 3″ dough cutter/scraper

17010 *CR78* 8″ x 2⅛″ black neoprene bowl scraper

high-carbon steel

17240 *23558* 3½″ x ⅝″ Vienna knife, beech handle

Miscellaneous Products

18050 *S42* Parisian cutter, ⅞″ x 1⅛″ bowls

18240 *9569* 4¼″ knife/fork combination with sheath

09080 *S5½* 5½″ liver hook

81000 *81000* Dexter nail puller

80970 *45600* 10″ all-purpose pry bar

20400 *#0* leather sheath for produce knives
20410 *#1* leather sheath for up to 9″ blade
20440 *#3* leather sheath for up to 6″ blade

09110 *S12* 12″ beef tier

09210 *S18914* 14″ double handle cheese knife

Gift Sets

20041 *#2 Set* 6 pc. steak knife set, walnut handles

20361 *#6 Set* 6 pc. steak knife block set, walnut handles
20362 *#6* steak block only

Block set includes:
10″ knife sharpener
8″ cook's knife
8″ scalloped slicer
3¼″ parer
6″ spatula
6″ boning knife
6-pc. slant block

20150 *BS6-8* 6 pc. knife set w/slant block, rosewood handles
20332 *#1-S6* slant block only

Block set includes:
10″ knife sharpener
10″ cook's knife
9″ carver
8″ bread slicer
6″ boning knife
3″ parer
6-pc. slant block

20331 *#1-S6 Set* 6 pc. slant block set, walnut handles
20332 *#1-S6* slant block only

Basics™

For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use.

Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.

Boning Knives

31618	*P94823*	6″ curved boning knife	
31619	*P94824*	5″ flexible curved boning knife	NSF
31620	*P94825*	6″ flexible curved boning knife	

31613	*P94817*	5″ flexible narrow boning knife	
31614	*P94818*	6″ flexible narrow boning knife	
31616	*P94820*	5″ stiff narrow boning knife	NSF
31617	*P94821*	6″ stiff narrow boning knife	
31617B	*P94821B*	6″ stiff narrow boning knife, black handle	

31615	*P94819*	6″ wide boning knife	NSF
31615B	*P94819B*	6″ wide boning knife, black handle	

Bread Knives

31603	*P94803*	8″ scalloped bread knife	NSF
31603B	*P94803B*	8″ scalloped bread knife, black handle	

31606	*P94807*	8″ offset sandwich knife	NSF
31606B	*P94807B*	8″ offset sandwich knife, black handle	

Bread Knives *(continued)*

31604 *P94804* 10″ scalloped slicer
31604B *P94804B* 10″ scalloped slicer, black handle
31605 *P94805* 12″ scalloped slicer
31605B *P94805B* 12″ scalloped slicer, black handle

Cimeter Steak Knife & Cleaver

31621 *P94826* 10″ cimeter steak knife

49542 *49542* 6″ stainless steel cleaver

Cook's Knives

31600 *P94801* 8″ cook's knife
31600B *P94801B* 8″ cook's knife, black handle

31601 *P94802* 10″ cook's knife
31601B *P94802B* 10″ cook's knife, black handle

31602 *P94831* 10″ wide cook's knife
31630 *P94831B* 10″ wide cook's knife, black handle

31629 *P94806* 12″ cook's knife
31629B *P94806B* 12″ cook's knife, black handle

Japanese Style Chef's Knives

31442 *P47002* 4″ Deba knife

31445 *P47005* 6½″ Deba knife

31444 *P47004* 6½″ Nakiri knife

31443 *P47003* 6½″ Santoku knife

31441 *P47010* 10″ Sashimi knife

31446 *P47006* 12″ Sashimi knife

Fish Knives

31614 *P94818* 6″ flexible narrow boning knife

31608 *P94812* 7″ narrow fillet knife

31609 *P94813* 8″ narrow fillet knife

Basics™

Paring Knives

31610 *P94816* 3″ clip point paring knife NSF

31611 *P94843* 3⅛″ tapered point parer
31611B *P94843B* 3⅛″ tapered point parer, black handle NSF

31612 *P94846* 3⅛″ scalloped tapered parer NSF

15153 *S102B* 2½″ tourné knife
15183 *S102B-36* 36 - S102B tourné knives in display box

31366 *P40003* 2¾″ clip point paring knife
31440 *P40531DP* parer display (36-P40003's)

31436 *P40843* 3¼″ cook's style paring knife
31438 *P40518DP* parer display (36-P40843's)

31437 *P40846* 3¼″ scalloped parer
31439 *P40525DP* parer display (36-P40846's)

Sharpening Stones

07940 *EDGE-10* 8½″ bench oil stone

07941 *EDGE-11* 11½″ bench oil stone

Slicers, Carvers & Utility Knives

31627 *P94847* 6″ scalloped utility knife
31627B *P94847B* 6″ scalloped utility knife, black handle NSF
31628 *P94848* 8″ scalloped utility knife
31628B *P94848B* 8″ scalloped utility knife, black handle

31606 *P94807* 8″ scalloped offset sandwich knife
31606B *P94807B* 8″ scalloped offset sandwich knife, black handle NSF

31607 *P94810* 12″ roast slicer
31607B *P94810B* 12″ roast slicer, black handle NSF

31604 *P94804* 10″ scalloped slicer
31604B *P94804B* 10″ scalloped slicer, black handle
31605 *P94805* 12″ scalloped slicer NSF
31605B *P94805B* 12″ scalloped slicer, black handle

Spreaders

31652 *P94860* 3″ sandwich spreader NSF

18263 *S170* 3½″ Mother Russell spreader

18283 *S170L* 4½″ Mother Russell spreader

18293 *S170L-3* 3-pack of S170L spreaders

Turners, Scrapers, & Servers

31640 *P94850* 4″ griddle scraper NSF

31641 *P94851* 4″ x 2½″ pancake turner NSF

31642 *P94852* 4½″ x 2¼″ pie knife NSF

31643 *P94853* 5″ pie knife NSF

31644 *P94854* 4″ x 3″ hamburger turner NSF
31645 *P94855* 6″ x 3″ hamburger turner

31646 *P94856* 8″ x 3″ cake turner NSF

31647 *P94857* 8″ x 3″ perforated cake turner NSF

31648 *P94858* 5″ x 4″ hamburger turner NSF

Miscellaneous Items

31624 *P94005* 5¼″ scalloped fruit knife

31370 *P10884* 4½″ scallop knife

31367 *P46007* 5″ jumbo style steak knife

31365 *P46005* 4¾″ jumbo style steak knife
31560 *P46005-6P* 6 pc. jumbo style steak knife set

31433 *V19021* 9″ fruit and vegetable server
31434 *V19023* 9″ pierced vegetable server
31435 *V19024* 9″ salad and pasta server
31430 *V19025* serrated pie server, 10″ overall

31631 *P94ZZA-4* 4″ pizza cutter, black handle

31431 *P10885* 4″ net knife w/sheath

31432 *P11893* 4¾″ cut and gut knife
28383 *P11893C* 4¾″ cut and gut knife, carded

Sharpening Systems

THE EDGE YOU NEED...

Rely on the experts in edges for all of your sharpening needs. For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution.
Each sharpening solution is designed to give you the edge you need quickly to excel in today's demanding and fast paced food service industry.

Electric Sharpeners

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Made in USA

Removable ABS knife guide for easy cleaning

07931 *EDGE-21* electric knife sharpener by Edlund Co.

- Sharpens dull knives in seconds
- Flexible sharpening system provides maximum blade contact insuring super sharp, polished edge
- Minimal removal of steel for maximum blade life
- Sharpens plain edge knives

07930 *EDGE-20* KE-3000 electric sharpener

Manual Sharpener

- Combination of 3 different stones
  - 100 grit Crystolon® stone for restoring worn edges
  - 150 grit Crystolon® stone for re-establishing sharp edges
  - 320 grit India stone hones to a fine cutting edge
- 12″ stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included

07946 *EDGE-15* tri-stone sharpening system

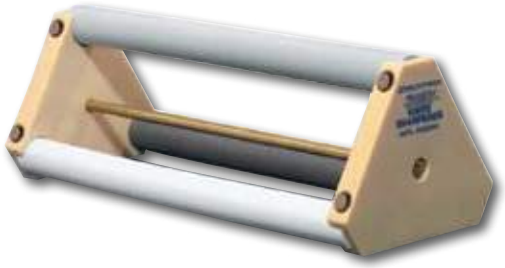
Crystolon®/India Benchstone

- 150 grit Crystolon stone manufactured with silicon carbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 11½" x 2½" x 1"

07945 *EDGE-14* 11½" Crystolon/India benchstone

Ceramic Rods

- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surface and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"



07080 *3-WAY* 3 rod ceramic sharpener

Waterstone

- Softer grade of stone allows it to be used with water as the lubricant versus oil
- Combination grits create sharpening efficiency
- 1000 grit for quick sharpening
- 4000 grit for super-sharp, polished edge
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 8" x 3" x 1"

07944 *EDGE-13* 8" waterstone

Bench Oil Stones

- Combination of grits manufactured with aluminum oxide abrasives
- 150 grit for quick sharpening
- 320 grit for honing edge
- 8½ " stone measures 8½" x 3 x 1½"
- 11½" stone measures 11½" x 3¾" x 1¾"

07940 *EDGE-10* 8½" bench oil stone
07941 *EDGE-11* 11½" bench oil stone

Hand Held Sharpeners

For those who require a quick edge touch-up, Dexter Hand Held Sharpeners put a razor sharp edge on your knives in just a few strokes. Choose from Tungsten Carbide cutting heads or the combination of Diamond and Ceramic wheels for quick and effortless sharpening.

- Tungsten Carbide cutting heads for precision sharpening
- Just 3 or 4 strokes and it's sharp!
- Protective handle grip for either left or right-handed sharpening

07920 *EDGE-1* EZ edge hand held knife sharpener

- Blue diamond stones sharpen and hone creating a new edge
- White ceramic stones polish the edge to ultimate sharpness
- Safe and easy to use

07921 *EDGE-2* 2-stage hand held knife sharpener

Sharpeners

With continued use, every knife will need to be re-sharpened. This can be accomplished by using a Dexter knife sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.

07642 *DDC-12PCP* 12″ diamond knife sharpener

07343 *12SXL-PCP* ½″ x 12″ knife sharpener

07050 *R12B* ½″ x 12″ ceramic sharpener

07613 *DDS-10PCP* 10″ diamond sharpener
07633 *DDS-12PCP* 12″ diamond sharpener

Butcher Steels

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the knife appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.

07433 *1258B* ⅝″ x 12″ butcher steel

07181 *1258W* ⅝″ x 12″ butcher steel

07373 *1212B* ½″ x 12″ butcher steel

07030 *A12R-PCP* ⅝″ x 12″ butcher steel, hardwood handle

07042 *C12PCP* ½″ x 12″ chef's butcher steel

Dexter Sharpening Center

All the tools you will need to maintain sharp cutting edges, from the experts in edges, Dexter-Russell. Eye-catching merchandising display features all categories of sharpening tools and educates the consumer about all options. The Dexter Edge, the right knife and solution... since 1818.

20033 *2008T SHARPENING CENTER* complete sharpening center
20030 *2008T FLOOR DISPLAY* sharpening center display only

Dexter Sharpening Center contains:

Qty.	Item No.	Description	
2 ea.	**07931**	*EDGE-21*	Electric knife sharpeners by Edlund Co.
4 ea.	**07930**	*EDGE-20*	KE-3000 Electric knife sharpeners
2 ea.	**07946**	*EDGE-15*	Tri stone knife sharpening systems
3 ea.	**07080**		3-Way ceramic knife sharpeners
6 ea.	**07944**	*EDGE-13*	8″ Waterstones
6 ea.	**07945**	*EDGE-14*	11½″ Crystolon®/India benchstones
12 ea.	**07940**	*EDGE-10*	8½″ Bench oil stones
12 ea.	**07941**	*EDGE-11*	11½″ Bench oil stones
6 ea.	**07030**	*A12R-PCP*	12″ Butcher steels
6 ea.	**07343**	*12SXL-PCP*	12″ Sharpening steels
6 ea.	**07613**	*DDS-10PCP*	10″ Diamond knife sharpener
6 ea.	**07633**	*DDS-12PCP*	12″ Diamond knife sharpener
12 ea.	**07920**	*EDGE-1*	EZ edge knife sharpener
12 ea.	**07921**	*EDGE-2*	2-Stage knife sharpener
1 ea.	**20030**	*2008T*	Sharpening Ctr. Merchandiser

Displays

Dexter-Russell provides the edge for increased cutlery sales with a variety of merchandisers designed to fit any showroom.
These attractive, self-service, point of sales displays merchandise Dexter products, thus making the purchase decision easier.

20025 *2005T*
2-sided floor display,
18"w. x 81"h. x 16"d.

A Few Words About Dexter Cutlery Merchandisers…

Compatibility… With a small footprint, Dexter displays fit perfectly into any showroom.
Flexibility….. Multiple header options and open planogram offer multiple product options.
Profitability…. Compact, high-visibility displays act as cutlery vending machines, increasing cutlery sales.
Simplicity…. Easy set up and customization. Displays are strong and versatile.
Visibility…. Vivid header signs, colorful backdrops, and eye-catching packaging for high-visibility.

The Dexter Edge, the right knife and solution... since 1818.

20024 *2004T*
3-sided floor display,
22"w. x 79"h. x 28"d.

20530 *#56*
Revolving, locking
counter display,
17½"w. x 24"h. x 6"d.

20520 *#55*
Locking wall/counter display,
25½"w. x 37"h. x 4"d.

20022 *2008CT*
Counter display
for knife guards,
18¾"w. x 20"h. x 6¼"d.

The Dexter Edge...Product Solutions

Custom designs uniquely engineered to meet the specialized needs and applications of an ever demanding and fast paced food industry.

For your Product solutions, contact us at 1-800-343-6042

The Dexter Story

Dexter-Russell, Inc. is the largest manufacturer of professional cutlery in the United States. Throughout our long and rich history, we have maintained a tradition of excellence in both materials and workmanship. Our company is the proud successor to the two oldest American cutlery manufacturers: The Harrington Cutlery Company and the John Russell Cutlery Company.

Henry Harrington, a New England craftsman and inventor, established the first cutlery company in the United States on June 18, 1818 in Southbridge, Massachusetts. Harrington manufactured surgical equipment and shoe knives, as well as well crafted firearms. As his cutlery line expanded, he gradually discontinued his firearm business. In 1884, Harrington introduced the Dexter trade name. The Dexter line of fine kitchen and table cutlery soon gained a reputation for quality in America's homes and restaurants.

Another New Englander, John Russell, founded his Green River Works on March 1, 1834. After having made his fortune in the cotton industry, Russell, at age 37, turned his energies to the manufacturing of quality cutlery. He built his water powered factory on the banks of the Green River near Greenfield, Massachusetts. His first products, chisels and axe heads, were made from fine English steel of the type normally reserved for tableware. As the Green River works expanded its line to include knives, the company continued to use only the finest materials.

By paying much higher wages than English cutlers, Russell was able to attract skilled European craftsmen to his factory. With all the manufacturing operations consolidated under one roof, these skilled craftsmen were able to produce large quantities of high quality hunting knives to supply the needs of America's western frontier.

On May 1, 1933, the Harrington Cutlery Company and the John Russell Cutlery Company merged, bringing together the two most respected names in cutlery: Dexter and Russell. The new company, Russell Harrington Cutlery Company, offered a broad range of quality cutlery products from the famous knives that "won the west" to innovative cutlery for the professional and industrial markets. In 2001, the company changed its name to Dexter-Russell, Inc. to reflect its long history of product brand identity.

Today, the same tradition of quality and variety is carried on in Southbridge, Massachusetts, where Dexter-Russell produces the broadest line of professional cutlery made by any single manufacturer in the world.

DEXTER®
THE EDGE SINCE 1818